Use & Care Guide

Electric Cooktop



Electrolux

318 200 647 (0701)

2 Finding Information

MAKE A RECORD FOR FUTURE USE

Brand____

Purchase
Date____

Model
Number____

NOTE

The serial and model numbers may be found on the serial plate located under the cooktop.

Serial Number____

QUESTIONS?

For toll-free telephone support in the U.S. and Canada:
1-877-4ELECTROLUX (1-877-435-3287)

For online support and internet product information:
www.electrolux.com

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4 Safety

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance. Save these instructions for future reference. This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION

This symbol will help alert you to situations that may cause bodily injury or property damage.

⚠ WARNING

To reduce the risk of fire, electrical shock, or injury when using your electric cooktop, follow basic precaution including the following:

- **Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material.

- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code No. 70 - latest edition in the United States, or CSA C22.1, Part 1 in Canada, and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

⚠ WARNING

Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

- **User Servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the appliance.

- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the appliance.**

- **Storage on Appliance. Flammable materials should not be stored near surface units.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

⚠ CAUTION

Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR THESE UNITS.** Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

⚠ WARNING

Never use your appliance for warming or heating the room.

- **Do Not Use Water or Flour on Grease Fires. Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**

- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

- **Use Only Dry Pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.

- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**

IMPORTANT. Do not attempt to operate the cooktop during a power failure. If the power fails, always turn off the cooktop. If the cooktop is not turned off and the power resumes, the cooktop will not operate and an error message will be displayed.

IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which touch key pads controls each surface unit.**

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.

- **Use Proper Pan Size**. This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units**. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.

- **Never Leave Surface Units Unattended.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

- **Protective Liners**. Do not use aluminum foil to line any part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.

- **Glazed Cooking Utensils**. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

- **Do Not Use Decorative Surface Element Covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the appliance.

- **Ventilating hood.** The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.

FOR CERAMIC-GLASS COOKTOP ONLY

- **Do Not Clean or Operate a Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

- **Clean Cooktop with Caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.

- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.

- **Do not slide pan across the cooktop surface.** They may scratch the cooktop surface.

- **Do Not Let Pans Boil Dry.** This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass cooktop. (This type of damage is not covered by your warranty).

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

NOTE

Save these important safety instructions for future reference.

COOKTOP FEATURES

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP

⚠ CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** form residual heat transferred from the cookware and burns may occur.

1. Left Rear Single Radiant Element
2. Left Front Triple Radiant Element
3. Right Rear Single Radiant Element
4. Right Front Double radiant Element
5. Center Front Double Radiant Element (Fig. 2 only)
6. Left Front Element Control Pads
7. Left Rear Element Control Pads
8. Right Rear Element Control Pads
9. Right Front Element Control Pads
10. Main Cooktop Controls
11. Center Front Element Control Pads (Fig. 2 only)
12. Minute Timer Key Pads

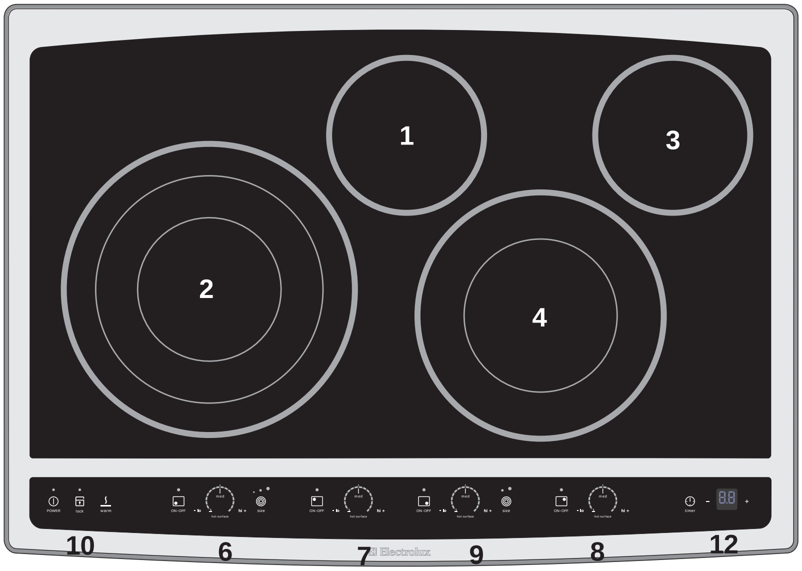


Fig. 1 - 30" model

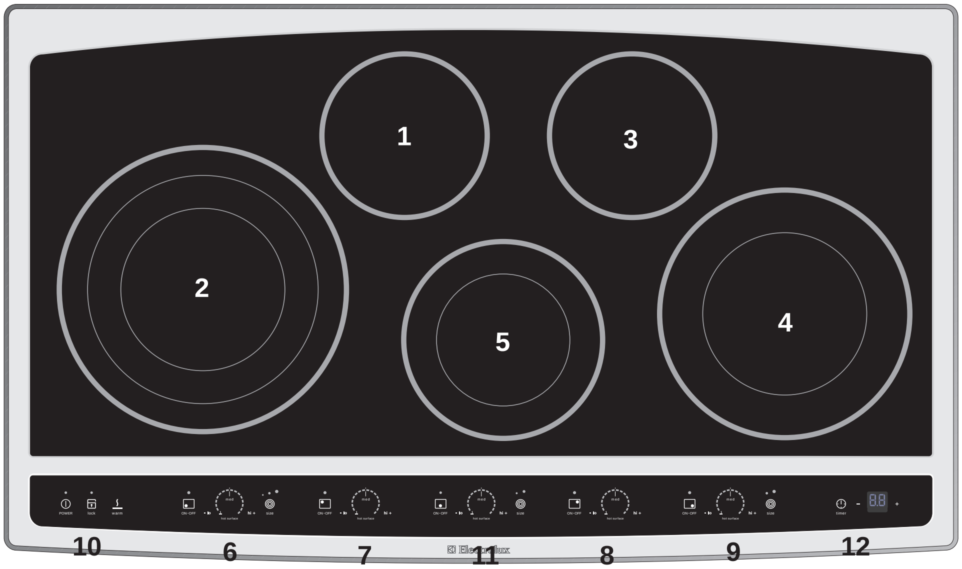


Fig. 2 - 36" Model

COOKTOP FEATURES (CONT'D)

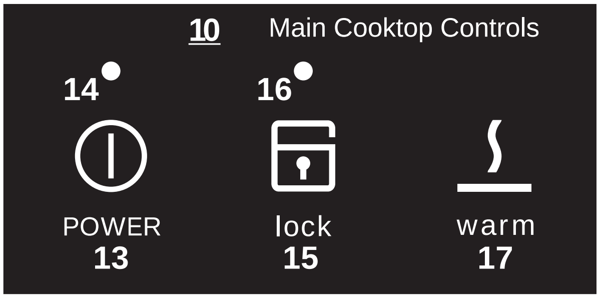


Fig. 1

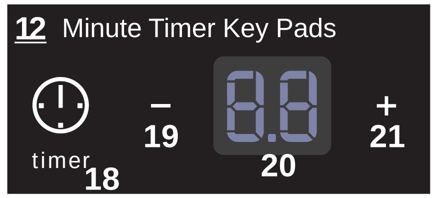


Fig. 2

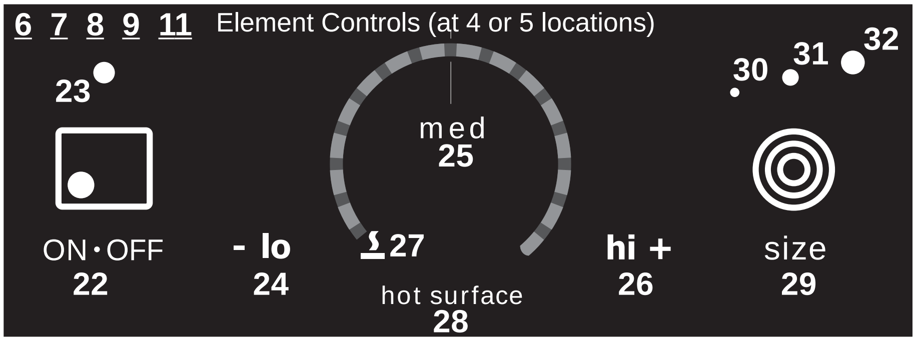


Fig. 3

6. Left Front Element Control Pads
7. Left Rear Element Control Pads
8. Right Rear Element Control Pads
9. Right Front Element Control Pads
10. Main Cooktop Controls
11. Center Front Element Control Pads (36" model only)
12. Minute Timer Key Pads
13. Cooktop Power Key Pad
14. Cooktop Power Indicator Light
15. Controls Lock Key Pad
16. Controls Lockout Indicator Light
17. Keep Warm Setting Key Pad
18. Minute Timer ON/OFF Key Pad
19. Minute Timer Setting - (decrease) Key Pad
20. Minute Timer Display (shows up to 99 minutes)
21. Minute Timer Setting + (increase) Key Pad
22. Element ON/OFF Key Pad (for each element)
23. Element ON/OFF Indicator Light (for each element)
24. Element **- lo** Key Pad (for each element)
25. Element **med** Key Pad (for each element)
26. Element **+ hi** Key Pad (for each element)
27. **Keep Warm** Indicator Light (for each element)
28. Element Hot Surface Indicator Light (for each element)
29. Element Size Key Pad (double & triple elements only)
30. Inner Element Indicator Light
31. Inner and Middle Element Indicator Light (double & triple elements only)
32. All Element Indicator Light (triple element only)

ABOUT THE CERAMIC GLASS COOKTOP

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. **Make sure** the diameter of the pan matches the diameter of the element outline on the cooktop (See Figs. 1 & 2).

Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottom cookware should be used. The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become **hot enough to cause burns.**

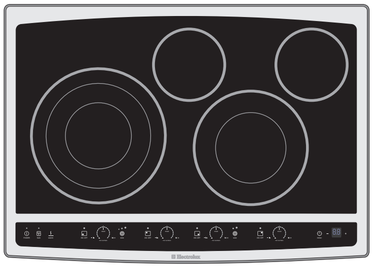


Fig.1 - 30" Model - Cooktop Appearance

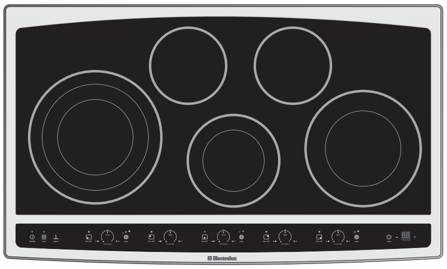


Fig. 2 - 36" Model - Cooktop Appearance

ABOUT THE RADIANT SURFACE ELEMENTS

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting, the element will cycle ON and OFF. The heating element retains enough heat to provide a uniform and consistent heat during the OFF cycle. For efficient cooking, turn OFF the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

NOTE

Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic glass cooktop. Cycling at the HI setting is normal and can also occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (Refer to page 18 for using correct cookware instructions with the cooktop).

Please read detailed instructions for ceramic glass cooktop cleaning in the **General Care & Cleaning** section and **Solutions to Common Problems** section of this Use and Care Guide.

LOCATIONS OF THE SURFACE RADIANT ELEMENTS

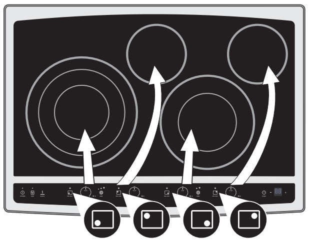


Fig. 1 - 30” cooktop

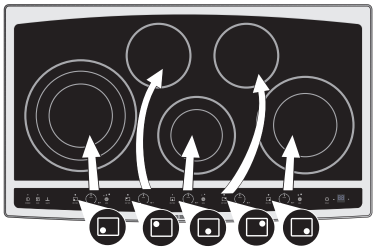


Fig. 2 - 36” cooktop

Your cooktop is equipped with radiant surface burners with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases.

The radiant surface elements are located on the 30” cooktop as follows:

- 2 **single** radiant elements located at the right and left rear positions;
- 1 **dual** radiant element located at the right front position;
- 1 **triple** radiant element located at the left front position;

The radiant surface elements are located on the 36” cooktop as follows:

- 2 **single** radiant elements located at the right and left rear positions;
- 2 **dual** radiant elements located at the right and center front positions;
- 1 **triple** radiant element located at the left front position;

USING THE TOUCH CONTROL



Fig. 3

The recommended way to use the touch pads on the cooktop is shown in Fig. 3. Be sure that your finger is placed in the center of the touch pad as shown. If the finger is not placed on the center of a pad, the cooktop may not respond to the selection made.

Lightly contact the pad with the flat part of your entire fingertip. Do not just use the narrow end of your fingertip.

LED MESSAGES OR LIGHT INDICATORS DISPLAYED BY MAIN CONTROL

CONTROLS LOCK - This feature allows the cooktop to be locked at anytime. Touch and hold the LOCK key pad for few seconds. If the cooktop is in use, it will be impossible to enter in the lock mode. All elements need to be turned OFF. When entering in the lock mode, a beep will sound and the Lock Indicator Light will glow (Fig. 2). Once locked, no other displays will glow and no Cooking Zones will activate, but the Minute Timer Feature will be available. To turn the Controls Lock OFF, touch and hold the LOCK key pad for few seconds. A beep will sound, the Lock indicator light will turn OFF (Fig. 1) and the cooktop may be used normally.



Fig. 1



Fig. 2

COOKTOP POWER - The Cooktop POWER key pad activates the entire Cooktop. To power the cooktop, touch and hold the POWER key pad. A beep will sound and the Power LED will glow (See Fig. 4). The cooktop will be in a ready mode. If no other key pads are touched the Cooktop Main POWER will turn OFF automatically. To turn the Main Power OFF touch and hold the Main POWER key pad. A beep will sound and the Power Indicator Light will turn OFF (See Fig. 3).

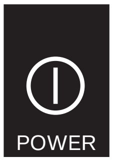


Fig. 3

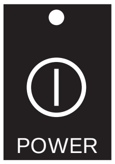


Fig. 4

ERRORS CODES ***XX*** - The Minute Timer display digits showing an error code. "*E -*" (Fig. 5) and a two digit number error code (Fig. 6) will flash in turn in the Minute Timer display.

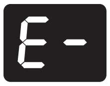


Fig. 5



Fig. 6

LIGHT INDICATORS DISPLAYED BY COOKING ELEMENT CONTROLS

COOKING ZONE ON/OFF PAD - Each Cooking Elements have separate ON/OFF key pads. Once the Main Power key pad has been touched to activate the cooktop, touch the corresponding Cooking Element ON/OFF key pad once to active the Cooking Zone needed. The indicator light located above the key pad will glow (Fig. 8). If the corresponding **hi +** (increase), **med** or **- lo** (decrease) key pad is not touched, the request to turn the Cooking Element ON will cancel and the Cooktop Main Power will turn OFF. To set a Cooking Element power level touch the corresponding Cooking Element **hi +** (increase), **med** or **- lo** (decrease) key pad once. To turn OFF a Cooking Element, touch the Cooking Element ON/OFF key pad once. The Cooking Element Indicator Light will turn OFF (Fig. 7).



Fig. 7



Fig. 8

HOT SURFACE INDICATOR LIGHT - After using any of the single, dual or triple radiant element positions the cooktop will become very hot. Even after turning the control to OFF, the cooktop will remain hot for some time. The hot surface indicator light will turn on (Fig. 9) if the cooktop is still hot and will remain on until the heating surface area has cooled sufficiently. If the indicator light is on, the control can still be turned ON again for use.



Fig. 9

Setting Surface Controls

LIGHT INDICATORS DISPLAYED BY COOKING ELEMENT CONTROLS



Fig. 1



Fig. 2

ELEMENT SIZE INDICATOR LIGHTS - Some cooking elements offer 2 or 3 different element sizes. You may choose to use the single inner heating ring only or you may add 1 or 2 more heating rings with each press of the 

pad. When the element zone is activated, the inner heating ring indicator light will glow (Fig. 1). When the element size pad is pressed once, the inner and middle ring indicator lights will glow (Fig. 2). And when the element size key pad is pressed twice, all the element size indicator lights will glow (Fig. 3). When the element size is at its maximum and the element size key pad is pressed, the inner heating indicator light only will glow (Fig. 1).



Fig. 3

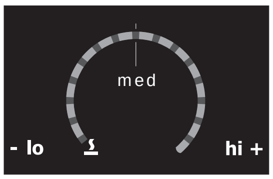


Fig. 4

AVAILABLE COOKTOP SETTINGS - Your control provides different settings for each heating zone. Some of these power levels include **Keep Warm** (Fig. 4), **Lo** (Fig. 5), **Med** (Fig. 6), **Hi** (Fig. 7) and **OFF** position (Fig.8).

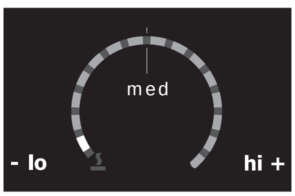


Fig. 5

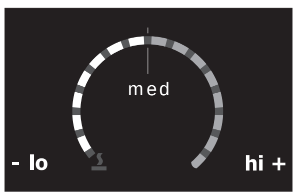


Fig. 6

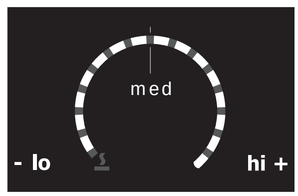


Fig. 7

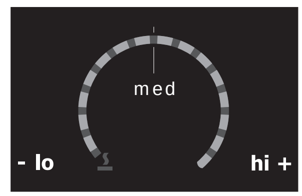


Fig. 8

THE RECOMMENDED SURFACE COOKING SETTINGS

Use the chart to determine the correct setting for the type of food you are preparing.

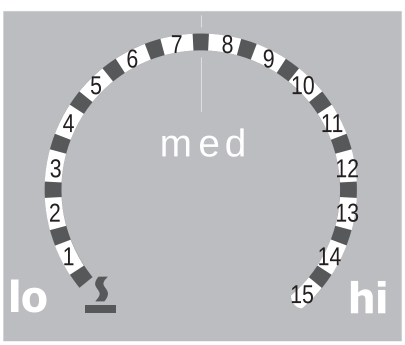


Fig. 9 - Power levels

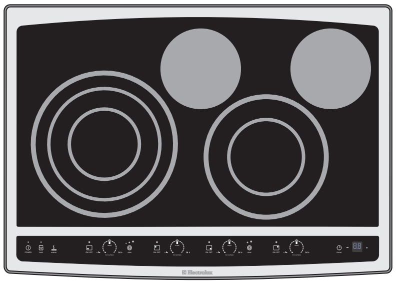
Recommended Surface Settings Table

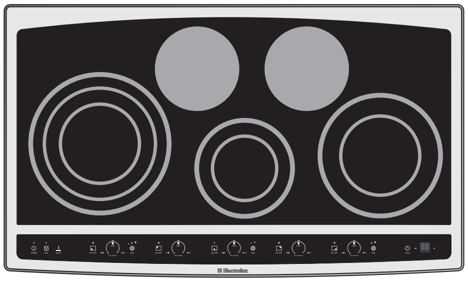
Setting	Type of Cooking
HIGH (15)	Start most foods; bring water to a boil and pan broiling.
MEDIUM HIGH (11-14)	Continue a rapid boil; frying, deep fat frying.
MEDIUM (7)	Maintain a slow boil; thicken sauces and gravies; steaming vegetables.
MEDIUM LOW (3-6)	Keep foods cooking; poaching and stewing.
LOW (1)	Keep warm, melting and simmering.

Note: The size and type of cookware used will influence the setting needed for best cooking results.

OPERATING THE SINGLE SURFACE RADIANT ELEMENTS

The cooktop has single radiant surface elements at 2 locations; the right and left rear (Figs. 1 & 2) element positions.


Fig. 1


Fig. 2

To Operate the Single Surface Element

1. Place correctly sized cookware on the radiant surface element.
2. Touch and hold the POWER key pad until a beep sound. The power indicator light above the POWER will turn ON. Note: If no other key pad is touched within 20 seconds the request to Power ON the cooktop will clear.
3. Touch and hold the ON•OFF pad for the desired element position until a beep is heard. The indicator light located above the ON•OFF pad will glow. **Note:** If no further pads are touched within 10 seconds the request to power the element ON will clear.
4. Touch **hi +** pad once to turn ON the power level to **HI**. Touch med pad once for **MEDIUM**, touch **- lo** pad once for power level to **LO** or touch warm pad once to set the power level to **KEEP WARM** setting.
5. Each touch of the **hi +** or **- lo** pad will increase or decrease the power level. **Lo** is the lowest power level available. **Note:** The power level may be adjusted at any time while the element is ON.
6. When cooking has been completed touch the ON•OFF pad once to turn the element OFF and if no other surface element is used touch the POWER key pad to turn off the cooktop.

Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.

Note: The **Hot Surface Indicator Light** will turn ON if the cooktop is still hot and will remain ON until the heating surface area has cooled sufficiently.

⚠ CAUTION

Radiant surface elements may appear to have cooled after they have been turned OFF. The Hot Surface Indicator Light will turn ON and will continue to glow until the glass cooktop has cooled down to a moderate level. The glass surface may still be hot and burns may occur if the glass surface is touched before the indicator light has turned OFF.

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

OPERATING THE DUAL SURFACE RADIANT ELEMENT

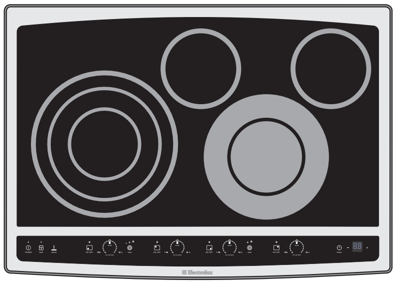


Fig. 1

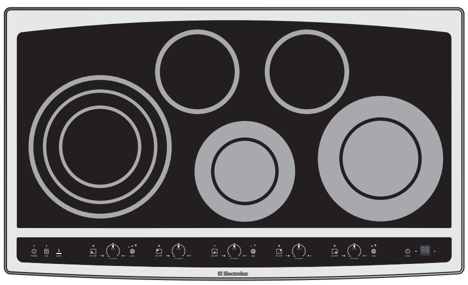


Fig. 2

Both the 30" and 36" cooktops are equipped with dual radiant surface element located as shown in Figs. 1 & 2. A touch key pad on the element controls is used to select one of the 2 positions of the element. Indicator lights on the control panel are used to indicate which coil of the dual radiant element will heat. One indicator light on indicates that only the INNER coil will heat (Fig. 3). Two indicator lights on indicate that both INNER and OUTER coils will heat (Fig. 4). You may switch from either coil setting at any time during cooking.

To Operate the Dual Surface Element:

1. Place correctly sized cookware on the radiant surface element.
2. Touch and hold the POWER key pad until a beep sound. The power indicator light above the POWER will turn ON. Note: If no other key pad is touched within 20 seconds the request to Power ON the cooktop will clear.
3. Touch and hold the ON•OFF pad for the dual element position until a beep is heard. The indicator light located above the ON•OFF pad will glow. **Note:** If no further pads are touched within 10 seconds the request to power the element ON will clear.
4. Select the INNER (Fig. 3) or INNER and OUTER (Fig. 4) to heat by touching the size key pad.
5. Touch **hi +** pad once to turn ON the power level to **HI**. Touch med pad once for **MEDIUM**, touch **- lo** pad once for power level to **LO** or touch warm pad once to set the power level to **KEEP WARM** setting.
6. Each touch of the **hi +** or **- lo** pad will increase or decrease the power level. **Lo** is the lowest power level available. **Note:** The power level may be adjusted at any time while the element is ON.
7. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
8. When cooking has been completed touch the ON•OFF pad once to turn the element OFF and if no other surface element is used touch the POWER key pad to turn off the cooktop. **Note:** The **Hot Surface Indicator Light** will turn ON if the cooktop is still hot and will remain ON until the heating surface area has cooled sufficiently.

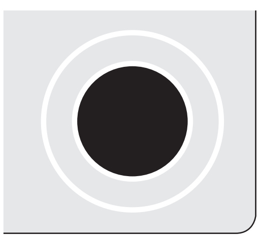


Fig. 3

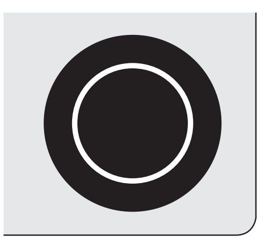


Fig. 4

⚠ CAUTION

Radiant surface elements may appear to be cooled after they have been turned OFF. The Hot Surface Indicator Light will turn ON and will continue to glow until the glass cooktop has cooled down to a moderate level. The glass surface may still be hot and burns may occur if the glass surface is touched before the indicator light has turned OFF.

OPERATING THE TRIPLE SURFACE RADIANT ELEMENT

Both the 30" and 36" cooktops are equipped with "Triple" surface radiant elements located as shown in Figs. 1 & 2. A touch key pad on the element controls is used to select one of the 3 positions of the element. Indicator lights on the control panel are used to indicate which coil of the triple radiant element will heat. One indicator light on indicates that only the INNER coil will heat (Fig. 3). Two indicator lights on indicate that both INNER and MIDDLE coils will heat (Fig. 4). Three indicator lights on indicate that all 3 portions of the element will heat (Fig. 5). You may switch from either of these settings at any time during cooking.

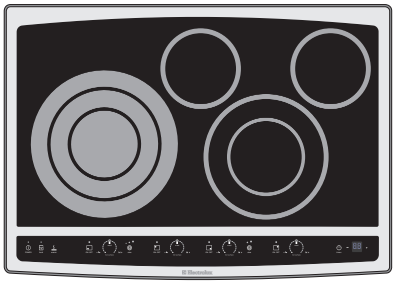


Fig. 1

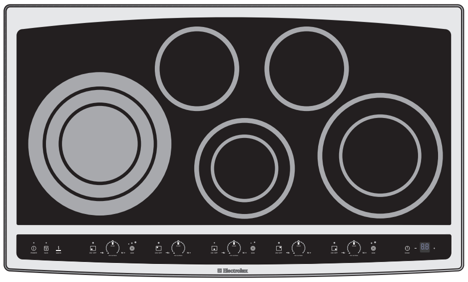


Fig. 2

To Operate the Triple Surface Element:

1. Place correctly sized cookware on the radiant surface element.
2. Touch and hold the POWER key pad until a beep sound. The power indicator light above the POWER will turn ON. Note: If no other key pad is touched within 20 seconds the request to Power ON the cooktop will clear.
3. Touch and hold the pad for the desired triple element position until a beep is heard. The indicator light located above the ON•OFF pad will glow. **Note:** If no further pads are touched within 10 seconds the request to power the element ON will clear.
4. Select the INNER (Fig. 3), MIDDLE (Fig. 4) or ALL 3 element (Fig. 5) to heat by touching the size key pad.
5. Touch **hi +** pad once to turn ON the power level to **HI**. Touch med pad once for **MEDIUM**, touch **- lo** pad once for power level to **LO** or touch warm pad once to set the power level to **KEEP WARM** setting.
6. Each touch of the **hi +** or **- lo** pad will increase or decrease the power level. **Lo** is the lowest power level available. **Note:** The power level may be adjusted at any time while the element is ON.
7. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
8. When cooking has been completed touch the ON•OFF pad once to turn the element OFF and if no other surface element is used touch the POWER key pad to turn off the cooktop. **Note:** The **Hot Surface Indicator Light** will turn ON if the cooktop is still hot and will remain ON until the heating surface area has cooled sufficiently.

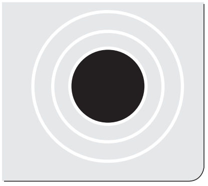


Fig. 3

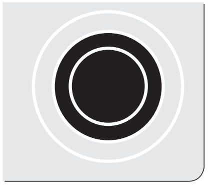


Fig. 4

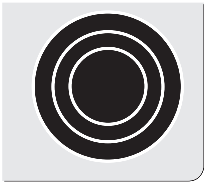


Fig. 5

NOTE

See the Recommended Setting for Surface Elements table, on page 12, to make the correct setting.

KEEP WARM FEATURE

The Warm feature may be used with any of the Cooking Elements.

To Turn the Keep Warm Feature ON:

1. To select the Keep Warm feature for any Cooking Element touch the ON•OFF key pad for the corresponding Cooking Element.
2. Touch the warm key pad located in the main control area. If no other key pads are pressed the control will activate the desired Cooking Element at the Keep Warm setting.

SABBATH FEATURE MODE

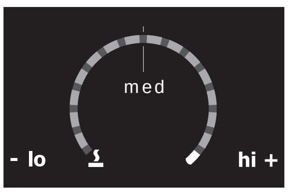


Fig. 1



Fig. 2



Fig. 3

When the Sabbath feature is ON, some power level indicator lights in all element controls (Fig. 1), element size and ON/OFF indicators lights will glow and "**Sb**" (Fig. 2) will appear in the Timer display. The surface elements can be used even if the Sabbath Feature is on.

To activate the Sabbath Feature:
To set the Sabbath Feature, at least one element should be active. Touch and hold for few seconds the Timer + pad **and** the lock pad **at the same time**. After few seconds, "**Sb**" will appear in Timer displays and some power level indicator lights will glow.

To turn ON an additional Surface Element when the Sabbath Feature is active:
If you turn on a surface element when the oven Sabbath feature is on, the electronic surface element control will record that request and execute it with a 15-30 seconds delay. So the element will start heating 15-30 seconds after the surface element control was turned on. The surface element display will not show the setting. When necessary, it is possible to adjust the power of the surface element but you have to remember that the surface element control will adjust the temperature with the same delay.

Note: No element size can be changed when the Sabbath Feature is ON. If needed it has to be selected prior to turn ON the Sabbath Feature.

To turn OFF the Surface Element when the Oven Sabbath Mode is active:
To shut off the surface element while the Sabbath feature is ON, proceed as usual but take note that the element will **immediately turn off** without any delay.

Note: Only the element ON•OFF pad can be used to turn OFF the element. The POWER key pad will be disabled and can't be used when the Sabbath Feature is ON.

To deactivate the Sabbath Feature:

Touch and hold for few seconds the Timer + pad **and** the lock pad **at the same time**. After few seconds, "**Sb**" will disappear from timer display and the indicator lights will turn OFF. The cookotp is now in its normal operation mode.

If a power failure occurs when the Sabbath Feature is ON:
"**SF**" (Fig. 3) will appear in the timer display. Any element can be activated by touching the element ON•OFF pad. Note: The size of the element will be the same as the size selected prior the power failure (or Single by default).

MINUTE TIMER

The Minute Timer feature may be useful in the kitchen if a recipe calls for keeping track of time. This feature will keep track of time from 1 to 99 minutes. The LED display will begin to count down minutes once set.

To Set the Minute Timer:

1. Touch the + adjacent to the minute timer display. Touching and releasing the + or the — key pads will increase or decrease the Minute Timer setting by 1 minute with each key press (up to 99 minutes).
2. Once the Timer display shows the desired amount of time, release the + or — key pads to allow the minute timer to begin the countdown. Once the Minute Timer reaches 00 long beeps will sound indicating that the time is up. To stop the control from beeping, touch the timer key pad.

To Cancel the Minute Timer:

1. Touch the timer key pad or touch and hold either the + or — key pad and scroll to 00.
2. If cancelling the Minute Timer using the scrolling method, once the Minute Timer display reaches 00, release the key pad.
3. The Minute Timer display will turn off indicating that the Minute Timer is no longer active.

LOCKING THE CONTROLS

The Cooktop Controls may be locked in order to prevent the cooktop from accidentally being turned ON. This feature can be activated only when no cooking zone is active.

To Turn ON the Controls Lock Feature:

Touch and hold the lock key pad. After 5 seconds a beep will sound. The Lock Indicator Light located above the lock key pad will turn ON indicating the cooktop is locked. Some power level indicator lights will glow (Fig. 1) indicating that the cooktop can't be used. This will keep any Cooking Element or Cooktop functions from being accidentally turned ON. Note: If the cooktop is in used when the Control Lock Feature is turn on, it will be impossible to lock the cooktop. Turn OFF all the cooking zones prior to set the Control Lock Feature.

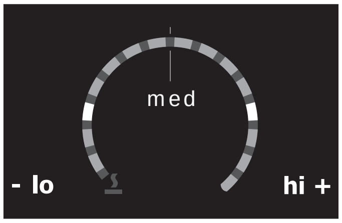


Fig. 1

To Turn OFF the Controls Lock Feature:

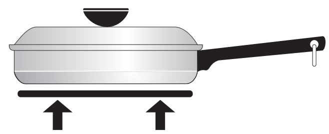
Touch and hold the lock key pad. After 5 seconds a beep will sound. The Lock Indicator Light above the lock key pad will turn OFF indicating the cooktop is unlocked. The Cooking Elements or any of the other Cooktop functions may now be used.

SURFACE COOKING UTENSILS



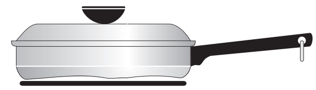
Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of cookware. Be sure to follow the recommendations for using cookware that has shown in the illustration at right.

GOOD

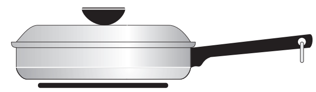


- **Flat bottom and straight sides**.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element surface diameter.

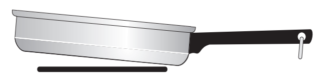
POOR



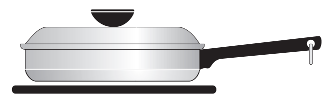
- Curved and warped pan bottoms.



- Pan overhangs unit by more than 2.5 cm (1").



- Heavy handle tilts pan.



- Pan is smaller than element.

Note: Always use a cooking utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.
Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

Note: The size and type of cookware used will influence the setting needed for best cooking results.

COOKWARE MATERIAL TYPES

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

ALUMINUM - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting). If aluminum pans slide across the ceramic glass cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.

COPPER - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum above).

STAINLESS STEEL - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

CAST IRON - A poor heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

PORCELAIN-ENAMEL on METAL - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

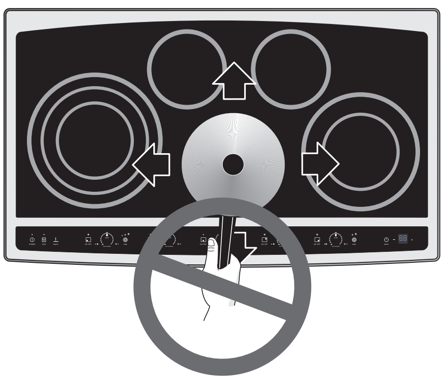
GLASS - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

CARE & CLEANING TABLE

Surfaces	How to Clean
Aluminum & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted and Plastic Control Knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. **DO NOT** spray liquids directly on the control pad and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or some paper towels - they will damage the finish. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless Steel, Chrome Control Panel, Decorative Trim	Clean **stainless steel** with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. **Do not use cleaners with high concentrations of chlorides or chlorines.** Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.

COOKTOP CLEANING AND MAINTENANCE

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop



Prior to using your cooktop for the first time, apply the recommended Cleaning Creme to the ceramic surface. A sample of that cleaning creme is supplied with your cooktop and it is available in most hardware stores. Clean and buff with a paper towel. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, they may cause it to crack or break.

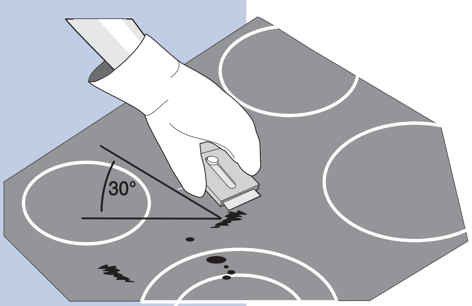
CLEANING RECOMMENDATIONS FOR THE CERAMIC GLASS COOKTOP

⚠ CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.

⚠ WARNING

DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.



For light to moderate soil:
Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

For heavy, burned on soil:
First, clean the surface as described above. Then, if soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

CLEANING RECOMMENDATIONS FOR THE CERAMIC GLASS COOKTOP (CONTINUED)

⚠ CAUTION

Damage to the ceramic glass cooktop may occur if you use scrub pad.

Plastic or foods with a high sugar content:
These types of soils must be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated on previous page). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Do not use the following on the ceramic glass cooktop:

- **Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.**
- **Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.**
- **Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.**



Special Caution for Aluminum Foil and Aluminum Cooking Utensils
- **Aluminum foil -** Use of aluminum foil will damage the cooktop. Do not use thin aluminum cooking utensils or allow foil to touch the ceramic cooktop under ANY circumstances.
- **Aluminum utensils -** The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If allowed to boil dry, not only will the utensil be destroyed, but it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.

CARE & CLEANING OF STAINLESS STEEL

Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the **General Care & Cleaning** section in this Use & Care Manual.

IMPORTANT

Before calling for service, review the following problems first. It may save you both time and expense. This list includes common experiences that are not the result of defective workmanship or material in your cooktop.

ENTIRE COOKTOP DOES NOT OPERATE

- House fuse has blown or circuit breaker has tripped. Check/reset breaker or replace fuse. If the problem is a circuit overload, have this situation corrected by a qualified electrician.
- Service wiring not complete. Contact installation agent or dealer.
- Power outage. Check house lights to be sure. Call local electric company.

SURFACE ELEMENT DOES NOT HEAT

- No power to appliance. Check/reset breaker or replace fuse. If the problem is a circuit overload, or improper connection of the armored cable supplied with the appliance, have this situation corrected by a qualified electrician.
- Too low heat setting. Turn control to a slightly higher setting until element comes on.
- Incorrect control is ON. Be sure to use correct control for the element needed.

SURFACE ELEMENT TOO HOT OR NOT HOT ENOUGH

- Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of relative heat settings and will vary slightly.
- Lightweight or warped pans being used. Use only flat, evenly balanced, medium or heavyweight cookware.
- Voltage is incorrect. Be sure appliance is properly connected to the specified power source.
- Use only flat bottom, evenly balanced, medium or heavyweight cookware. Pans having a flat bottom heat better than warped pans. Cookware material affects heating. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

FOOD NOT HEATING EVENLY

- Improper cookware. Select flat-bottomed cookware of a proper size to fit element.
- Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.

POOR COOKING RESULTS

- Many factors affect cooking results. Adjust the recipe's recommended power levels or cooking times.
- Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.

SCRATCHES OR ABRASIONS ON CERAMIC GLASS COOKTOP SURFACE

- Coarse particles (such as salt or sand) are between cooktop and utensil. Be sure cooktop surface and bottom of utensils are clean before use. Small scratches do not affect cooking and will become less visible with use.
- Cleaning materials not recommended for glass ceramic cooktop have been used. See **Ceramic-Glass Cooktop** section in this Owner's Guide.
- Cookware with rough bottom has been used. Use flat-bottomed, smooth utensils. See Selecting **Surface Cooking Utensils** in this Owner's Guide.

METAL MARKS ON CERAMIC GLASS COOKTOP SURFACE

- Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a mildly abrasive cleanser to remove marks.

BROWN STREAKS AND SPECKS ON CERAMIC GLASS COOKTOP SURFACE

- Boilovers have cooked onto surface. Use razor blade scraper to remove soil. See instructions under **General Care & Cleaning.**
- Cleaning materials not recommended for ceramic-glass cooktop have been used. Use recommended cleaners and cleaning method. See **Ceramic-Glass Cooktop** section in this Owner's Guide.

AREAS OF DISCOLORATION ON CERAMIC GLASS COOKTOP SURFACE

- Mineral deposits from water and food. Wet surface with water and sprinkle on a cooktop cleaning creme. Scrub with a clean damp paper towel until the stain disappears. Wipe remaining paste away, then apply a small amount of cooktop cleaning creme and polish with a clean paper towel. Use cookware with clean, dry bottoms. See **Ceramic-Glass Cooktop** section in this Owner's Guide.

Warranty Information

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will repair or replace any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used, and maintained in accordance with the provided instructions. In addition, the glass cooktop or radiant surface element of your appliance (excluding built-in and free-standing range appliances) is covered by a two through five year limited warranty. During the 2nd through 5th years from your original date of purchase, Electrolux will provide a replacement glass cooktop or radiant surface element for your appliance which has proven to be defective in materials or workmanship when such appliance is installed, used, and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Labor or in-home service costs during the additional limited warranty periods beyond the first year from your original date of purchase.
12. Pickup and delivery costs; your appliance is designed to be repaired in the home.
13. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
14. Damages to the finish of appliance or home incurred during transportation or installation, including but not limited to floors, cabinets, walls, etc.
15. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. **CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR.** ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA, Puerto Rico and Canada. In the USA and Puerto Rico, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA
1-877-435-3287
Electrolux Major Appliances North America
P.O. Box 212378
Augusta, GA 30907

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1-800-265-8352
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario, Canada L5V 3E4